

INGREDIENTS:

- 1 ½ cup butter
- ½ cup sugar
- 2 ⅔ cups flour, plus extra for rolling and cutting dough

SUPPLIES:

- Mixer
- Rolling pin
- Measuring cups
- Cookie stamp
- Cookie cutter
- Baking sheet
- Parchment paper

DIRECTIONS:

Preheat oven to 350°F

Beat butter in mixer until light and fluffy, 2-3 minutes. Add sugar and beat 2 minutes.

Stir in flour just until blended.

Roll dough on a floured surface. Stamp with flour dusted stamp design. Cut out with desired cookie shape.

Bake 350°F for 8-9 minutes – just until done but not browned.

Cool and store in a sealed tin.